



DOMAINE JACQUES PRIEUR

Meursault Perrières Premier Cru 2012

2012 Virtuoso Winemaker Vintage!

2012 weather conditions showed that nature remains the determining factor in winemaking. It is still stronger than anything and this is for the best.

Throughout vine growth cycle, our vineyards suffered from the whims of Mother Nature: winter and spring frosts, significant temperature fluctuations in spring and summer, arduous flowering (coulture and millerandage), several violent storms, hail and heat, as well as strong pressure from mildew and oidium!

All these phenomena have resulted in historically low yields. Nevertheless, nature often restores things very well, so it enabled remaining grapes to fully ripen and maintain a good health condition in the vineyard.

First tastings show harmonious and savoury wines with refreshing fruitiness together with precise and particular density on the palate.

GRAPE VARIETY & PLOT SIZE

Grape variety: 100% Chardonnay on a 0.28 hectare plot

TERROIR

Very thin soil (15-20 cm) on a steep slope facing due east. Very calcareous subsoil. Lithographic limestone. Stony soil

VINIFICATION & AGEING

Whole bunches of grapes were handpicked into small crates and the pressed in a pneumatic winepress. The juice was cold settled after pressing for 12-14 hours under temperature-controlled conditions. Alcoholic fermentation and ageing entirely in oak barrels.

100% malolactic fermentation

Duration of ageing: 20 months

TASTING NOTES

Tasted in June 2014

COLOUR: Green-gold with shimmering silvery reflections.

NOSE: Fine and elegant with anise and spicy notes evolving with aeration into toasted notes of candied fruit (candied orange) and marzipan.

PALATE: Precision, density, tension and liveliness are in perfect harmony. Spicy, brioche and lemon add pleasant crispness and generosity.



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MONTRACHET

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